

SUN'S FASHION EXPERT DISCUSSES "THE PERFECTLY DRESSED WOMAN"

Perfection in Dressing
Not Altogether a Mat-
ter of Money—Hopes
to Gather a Coterie of
Women Who Will Rev-
olutionize Fashion World

By CLAUDE CHERRY.

ONE of the London newspapers is just now publishing a series of articles on the interesting subject of pin money. Long lists of figures have been given. Well known society women have contributed opinions, which have been in some cases very interesting and instructive. It has been firmly asserted that no woman could hope to dress well on a less sum than £1,000 a year; it has also been asserted that a clever woman could make a brave show on half that sum. And still the little war is raging and it does not seem possible to draw it to a satisfactory conclusion. Why? I believe that I can answer this question more or less correctly: Because it is almost impossible to arrive at a definite explanation of the magic words "a perfectly dressed woman."

Feminine dress is a tremendously elusive affair, quite as elusive as feminine creatures themselves. On this subject no wise man, or woman, attempts to lay down hard and fast rules. It is an affair of temperament, of environment, of tradition. And no one knows this better than the Parisienne of exclusive society. I do not know how English women really feel about dress, but I do know that this subject is a sacred one to an eclectic French woman, and I believe that American women are very French in their ideas so far as their gowns are concerned.

Now when it comes to a discussion on the subject of necessary pin money it is useful to realize that the most famous crossers the world has known have rarely been women who spent extravagant sums on dress. In some notable cases the reverse state of affairs has held good to a surprising extent. As examples of the rule may be cited Mme. Recamier, the Empress Josephine, the Empress Eugenie, and thirty years ago the famous Princess de Sagan whose husband was known all over Europe as "le Prince de Chic."

Each one of these famous women was noted, in her own day, as a perfect dresser; each one became, and remained, a power in the world of dress. And yet it is well known that Mme. Recamier was comparatively poor when she created her famous salon and set the fashions. The Empress Eugenie recently stated in print that she never, even in her most brilliant moments, spent anything like the sums which are now considered necessary for an ordinary society woman. As to the Princess de Sagan, she was a genius where dress was concerned and she never hesitated to spend large sums of money on exquisite lace and embroideries, but she understood what she was buying and above all she understood thoroughly her own possibilities. She was to a large extent her own designer and each garment worn by her possessed real meaning because it was created to display individual charms.

On the subject of the well dressed woman I am an enthusiast. This is why I return again and again to the same subject. It is my cherished dream to gather together a little coterie of women who will revolutionize the world of dress. We need a revolution of this sort, for women are rapidly becoming more and more banal, foolishly extravagant and sheeplike. It is only necessary for some one to ring the wether bell sufficiently loud and individuality is forgotten; all run into line and blindly accept what is thrown to them.

It is not in this way that great reputations have ever been made in the arena of dress. At the present moment the women who are spoken of as the best dressers in Paris are by no means the most extravagant; quite the contrary. They are women who have within them the instinct which makes real Valenciennes lace of the finest quality the only possible trimming for lingerie; which raises a pair of shoe buckles to a shrine; which makes it a natural thing to expend \$100 or \$150 on a veil to be worn with a simple felt morning hat. It is a matter of instinct and yet again, instinct. And the woman who possesses this heaven sent gift will stand away from her fellows whether she spends \$500 a year on dress, or \$10,000.

Since I have commenced this article by referring to a newspaper controversy in London I may as well say a few words about another discussion which touches the subject of dress closely. This is the "slinker slouch" question.

The London newspapers are asking the question, "Is the slouch going to become a permanent fashion?" They have even carried the matter far as to suggest that it has become necessary to invent special exercises to counteract the effect of this peculiar pose. It is all very funny. Certainly I do not advise any one to attempt to make a fortune by inventing a system of counter slouch exercises for the family. Slouch is merely a passing fad. Already it has had its day. In Paris it is considered "veloux jeu."

It has been said that it was Poirot who invented the slinker slouch for the purpose of showing to advantage some of his more eccentric models, but I am of the opinion that it was Mme. Pauline who really launched this peculiar fashion. About eighteen months ago she made a sensational debut on the stage in a much discussed play called "The Girl in the Park." In this piece she assumed, quite naturally, some extraordinary attitudes. She placed her feet at unexpected angles and, when walking, drew them after her in a languid fashion, at the same time curving her body in a manner which suggested extreme fatigue. This had caught on almost at once. The Parisiennes were enchanted with the droll play of the feet and quickly



A splendid model by Beer. Skirt of real black breitschwanz. One of the new long coats in white camel's hair cloth embroidered in platinum and black silk. Collar and buttons of black fox. One of the latest Parisian toques is shown on this figure.

became experts at body contortions. By the end of a month some of the ultra smart society women really looked as though they had got rid of their bones in some mysterious way. From head to foot they were limp.

Needless to say the fad was nothing but a fad. It has lasted all these months because the fashion was taken up by English and American women, but now it is dying. If not dead, if any one wishes to make ready a system of gymnastic exercises suitable for the coming spring season I advise him to study the methods of the Duncan family. We are quietly advancing toward a classic style of dress which will call aloud for graceful movements of the body, especially of the arms and hands. This is the question which many pretty women are just now asking eagerly. "Will powdered hair remain in fashion?" I understand that this subject is one of great importance.

Every woman worthy of her sex takes pleasure in looking pretty, and it is undoubtedly true that powdered hair, when arranged by a master hand, is infinitely becoming.

I have pointed out in recent articles that very much depends upon the way in which the hair is treated. For some reason, hard to explain, hair which is powdered all over has the effect of making a pretty woman of 30 look almost elderly. But then the same hair would make a girl of 18 look absurdly youthful and fascinating.

On the other hand hair which is distinctly dark at the back and almost pure white at the sides and in front makes a woman of uncertain age look delightfully young. Any of my readers can verify my statement by closely examining the powdered hair of their friends.

And then another important matter in connection with powdered hair is the

makeup. It must be admitted at once that powder and patches demand a certain amount of makeup, a suspicion of pale tinted rouge and more than a suspicion of face powder, and it is necessary that the latter should blend well with the powder introduced on the hair, especially on the temples and at the sides of the head. Unless the face powder is skillfully used and in sufficiently generous quantities the powdered hair gives an impression of having been adopted for a fancy dress ball, that is to say, it does not seem to belong. In reality, to the face. This is a great mistake and one which can easily be rectified in the way I have suggested. Even when a complete transformation is adopted it is necessary to add a dust of powder at the sides and this powder ought to blend into the makeup of the cheeks.

As to the continued success of this

"Slinker Slouch," Most Peculiar Pose of the Season. Invention of Paris Actress. Which Was Quickly Taken Up and Quickly Dropped

fashion all I can say is that in the most exclusive circles in Paris powdered heads have become an institution. The Parisiennes find them exceedingly becoming and it is certain that cleverly introduced powder will not easily be dethroned by Egyptian blue or Czar violet wigs.

The question of patches seems very disturbing to the average English woman. I do not know if Americans are so easily frightened. It cannot be denied that patches give an artificial appearance to the face, but not more artificial than powder in the hair. The two artifices seem to go together naturally.

At some recent receptions and balls I noticed that certain pretty women have taken up the idea of wearing a patch, or mouche, on the neck. This is quite absurd. The beauties of olden days, when powder and patches were regarded as necessities, did not go in for such eccentricities. They wore a circle of black velvet under the left eye and another, perhaps of a different shape, at the corner of the mouth, and this was all.

A very pretty fashion is that of wearing cut jet combs rimmed in diamonds in powdered hair. The glistening jet shows off to perfection the white hair, and the introduction of diamonds gives an unexpected and wholly delightful effect. Some of the newest dog collars are now being made of cut jet and diamonds. Yesterday afternoon, in the atelier of a leading Parisian jeweler, I saw a beautiful collar formed of a trellis of diamonds bordered on either side by facets of jet.

CHRISTMAS TURKEY IN MEXICO.

HERE is Christmas turkey as they will have it in Mexico this year, if they have any at all. It is a spicy dish and the secret lies in the stuffing.

About a dozen dry peppers are soaked in water and chopped fine with onions and the boiled turkey giblets. Brown these ingredients in hot oil; add salt, a drop of vinegar and a pinch of herbs.

Stuff the turkey with whole onions and boil it until about half done. Then dry, dust with flour and put it in the roasting pan. Pour over it the liquor in which it was boiled, adding the chopped giblets and onions. Baste often until it browns nicely.

Two young chickens may be substituted for the turkey. Steam them for half an hour and then cut them up in neat bits. Strain a can of tomatoes and mix it with a cup of corn, a pepper, chopped fine and powdered parsley. Sprinkle with paprika, salt, cayenne, celery salt and bay leaf. Put the chickens in this and thicken the sauce with grated crackers. Bake in a stone dish with plenty of butter on top so it will brown nicely.

With this Mexicans will serve frijoles cooked in this way: Boil. Put an onion stuck with cloves in the bottom of a brown bean pot; with three cloves of garlic, four bits of mustard pickle and a tablespoonful or two of tarragon vinegar. On this put a layer of red beans, parboiled, then a layer of salt pork, then more beans, then some sugar, hot water and another tablespoonful of vinegar. Bake this all day, adding hot water from time to time. This is a Mexicanized version of Boston baked beans.

Another version of frijoles calls for two cupfuls of the beans, cooked through, drained and put in a pan with hot butter. Fry the beans, crushing them slightly. Add hot water and grated cheese and salt and chile sauce to season.

Those who know not the glory of the ripe olive should taste it in this dish, "papas rellenas." Chop fine some cold roast beef; mix with raisins, hard boiled eggs and the ripe olives, stoned and chopped with a pinch of ground cloves. Roll this in little croquette forms, moistening with sherry. Beat some boiled potatoes to a froth with a wooden fork, roll the croquettes in it, flour the outside and fry in hot oil, very deep and bubbling in the pot, before the pieces are dropped in. If the oil is not at a bubbling heat the croquettes will not hold together. Remove them with a skimmer when they brown and before they grow too dark in color.

The next course may be tortillas with some special sauce. The tortillas are delicious cakes made from Indian corn ground or beaten in a mortar mixed with water and cooked in a flat, round cakes over a very hot coal fire. These are sprinkled with cheese, onion, olives, lettuce leaves, or anchovy paste, over which is poured hot chile sauce. Chopped nuts, mushrooms, sausage meat of the Mexican and Spanish sort, tomatoes and hard boiled eggs are also used under the chile sauce.

Shrimps, snails and lobsters are favorite dishes. Langosta a la Catalana is lobster with rice. The meat is taken from the shell and placed in a bowl. Chop four onions and a bunch of parsley, four garlic cloves and brown in hot fat or olive oil. Season with salt and cayenne; add the bowl of lobster, a cup of rice (parboiled) and a heaping teaspoonful of capers. Serve with red piloncillos on top of the dish.

Chile con carne is made from fresh pork cut up and parboiled. For a pound of pork, slice dry chiles in hot water and pound them to a paste, mixing in a little garlic, black pepper, two cloves and some tomato pulp. Brown this in hot fat; then add the meat very moist and a pinch of salt; cover and let it simmer until thick.

For a salad to serve with the Mexican turkey slice two big onions of the Spanish kind into a bowl of ice water, separating the slices into rings. With these slice two fresh, sweet, green peppers in rings also. In another deep bowl place four perfectly shaped, ripe, red tomatoes that have been kept on ice. Drain the water off the onions and the peppers, dry and place around the tomatoes. Sprinkle over them some powdered parsley and a slice of crumbed bread that has been rubbed with garlic. Then pour on a dressing of tarragon, estragon and malt vinegars mixed (one



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part of vinegar to three parts of oil) and some of the best salad oil.

For dessert there is a Mexican impression of an American waffle which is excellent. Cream a half pound of butter and mix in the yolks of five eggs, frothing the mixture; then add sifted flour, making a waffle batter. Stir in the beaten whites of the eggs with a little milk. Bake the waffles golden brown in hot irons and serve with butter, sugar, jelly or maple syrup.

With these a sweet made from pineapple and sweet potato may be served. To make this candy a pound of sugar and add to it some sweet potatoes (the same weight), put through a sifter. Boil these to a candy consistency, add half a pineapple, peeled and grated, and serve.

The Mexicans drip their coffee, which they make very black and strong, and serve half a cupful to the same quantity of hot milk. Cream is also served.

Joel Rinaldo, who has an American-Spanish restaurant in this city, said in regard to the cooking of his country: "To read the methods of Mexican cooking, with the amount of chiles and pepper used, you might think that it was too stimulating as a diet and possibly hard on the digestion. On the contrary it is a great tonic for nerves and digestion. I will take a broken down, nervous wreck and put him on a regimen of Mexican foods, especially the chile con carne, with plenty of salads and fruits, cold water and lemon juice or lime juice, and in a month or so he will be energized with a good appetite and able to sleep well."

The hot tamales have grown famous. They are made from corn meal, salt and lard or butter, mixed to a thick dough with hot water. The Mexicans grind their own corn to meal, and this makes the tamale on his own health better than that we get here. A mixture of meat or fowl and chile peppers is wrapped in the dough. The husks used in wrapping them are boiled on the corn cob, the inner husks being chosen and washed clean, then rubbed over with a brush dipped in hot butter or bacon fat.

For a tamale called the hacenda the corn grains are ground and mixed to a paste with butter, salt and red pepper. The meat of a chicken boiled with herbs is divided from the bones and simmered with the pulp of two dozen fried chiles thickened with cornstarch or flour. The chicken mixture is wrapped in the inner husks and the corn dough is wrapped in others, as an outer covering for the chicken cones. These are steamed for nearly three hours, care being taken not to let them scorch or dry.

Pork also mixes well for a tamale filling, with onion and chopped parsley added. The charm of these dishes consists in the impregnation of the entire cone with the flavor of the corn husks.

CHRISTMAS DINNER OF POSSUM AND TATERS

"GET me three of the finest opossums you can in time for my Christmas dinner," was the rather unusual order from a Central Park West patron of one of the Washington Market game dealers. "I'm tired of turkey and goose and sucking pig and I want something out of the ordinary this year. I don't care how fat they are, so they are young."

"Send up a couple of dozen of selected Georgia sweet potatoes all of a shape and size to go with them and a dozen ripe persimmons. An English friend and his wife are to be our guests and I want a distinctly American dinner to surprise them with. I reckon that will do it. It took me two years to learn how to cook possum and now that I have the trick I am going to try my hand at it at home."

"Cook it yourself?" asked the market-man.

"Why not? I fuss over a chafing dish with terrapin, canvasback duck, trout and Welsh rabbits. They are all more difficult to cook than possum and there's a lot of comfort in having a guest eat and praise a dish you've made yourself. So I am in for a unique Christmas."

"Last winter while I was hunting in Virginia an old guide led me into the secret of getting good results in cooking possum. It's all in parboiling the oil out of them."

"But you bake them?"

"Certainly. But the one thing that has prevented the possum from being one of the first delicacies in our national larder is the oil in the critter. Now if you parboil them the fat they live on while hibernating during the winter melts during the cooking and rises to the top of the pot, where it can be skimmed off. Oil then slowly until about all the oil has come out of them, then bake them and you have a dish that will beat the best sucking pig you ever tasted."

"After they are cleaned of oil roll them in flour and cracker crumbs after you have given them a bath in cider vinegar and let it drain off. Sprinkle

them with old fashioned brown sugar, spike them with cloves and slices of cinnamon, leave out the chestnut stuffing most cooks will put inside the possum, and in a very hot oven cook them until they are a crisp golden brown.

"Put the sweet potatoes in the oven with them, so they can get the flavor of the spices and the vinegar and the possum, and there you are. Try it that way and if you don't fancy the result send it all to me and I'll pay I have that much faith in the recipe."

The writer in whose presence the conversation occurred jumped to the conclusion that the customer was a Southern born man longing for a home-dish of boyhood days.

"Nothing of the sort," said the market man. "New York born and bred, but one of the hundreds who like to dabble with cooking, and who can cook too."

"Strange thing about this possum business. We sell lots of them during November, December and January, and my customers with very few exceptions are Northern born men. There was a time when it was safe to gamble that a man who bought possum was of Southern birth, but that day has passed. "Possum flesh is firm, delicate, of fine fibre and flavor, and lovers of game have found it out and love it. But the mass of people have not learned that it is a delicacy and so possums are cheap and plenty. You'll find them scattered here and there all through this district where there are game dealers. For New York's a good market for them."

Down at the other end of the market there were five possums, two snakes and three in their natural state, suspended by their rattles tails.

"A dollar each dressed, 75 cents each with their skin on," said the dealer. "Much demand for them? I had two or six come in this morning. These five are all I have left, and these will be gone before noon. There isn't another to be had at any stand in the market."

CHRISTMAS GIFTS FROM THE FIRM.

THE increase in cost of labor and running expenses has reduced the amount of money distributed by some firms to their employees at Christmas. For the last few years the large Wall Street brokerage houses have been gradually reducing the amount of their Christmas gifts, and this Christmas it is said that amounts donated to the employees will be smaller than ever.

Said the head of one firm: "This year we do not intend to make gifts to our employees, not because we do not intend to reward them for laboring assiduously for us all year, but because we have decided to adopt another form of reward. We have informed our employees that there will be no Christmas gifts; instead we will substantially increase the salary of the employees at the first of the year. Some of this may prove a hardship, as it doubt many have relied on our money to buy presents for their friends and families. They will have to find other ways to obtain the necessary money. "Some employees look upon this plan with favor for this reason: When they received their Christmas money in the past they burned their pockets and they spent it. As is usually the case with money easily obtained, it is easily spent, and after a week the Christmas money had disappeared. Under the new plan when the employees receive their Christmas money in fifty-two shares they will appreciate it more and be more careful of it. It will go farther, and in the end the employees will be better off."

Because of the system in vogue in some Wall Street firms the employees view the advent of Christmas with varied emotions. The system in question consists of making Christmas gifts to the employees in proportion to the amount of business done during the year. If a firm has had a successful year then the employees receive a substantial bonus, while if business has been poor the employees are apt to receive nothing at all.

It should not be presumed that the employees of Wall Street firms are the only ones worrying about their Christmas gifts. Practically in every line of business in which firms make it a custom to remember their employees there is a certain amount of uncertainty among those who have been on the receiving list in former years. The liberality of their employers will be guided by the amount of business done during the year.

Many employees who are aware that their firms have not experienced a prosperous year will not feel disappointed if Christmas comes and goes without the usual remembrance, while employees who know their firms have spent a profitable year will be disappointed if they fail to receive Christmas gifts.

Different firms make their Christmas gifts in different forms. Some give trays instead of money. But as the trays are dear this year some employees of such firms are none too sure they will have reason for rejoicing. They are on the anxious seat.